

# Lunch Menu

## Caesar Salad

Classic Caesar, croutons, lettuce, Parmesan and Caesar dressing  
Add chicken (this would be a supplementary charge)

---

## Tomato and Burrata

Heirloom tomatoes, local burrata, basil pesto and flaked almonds  
served with crunchy sourdough

---

## Garden Salad

Seasonal vegetables from our garden and a classic vinaigrette

---

## Carpaccio

Parmesan, olive oil, capers and whole grain dressing

---

## Gamefish Sashimi

Chilli, coconut and lime dressing and fresh herbs

---

## Fire Baked Flatbread

Sirloin, aioli, pickled onions, tomato, rocket and parsley

---

## South American Inspired Ceviche

Toasties, chilli, lime, coriander and red onion

---

## Creamy Black Mussels

Creamy white wine sauce, dill, peas and toasted sourdough



THE ALEXANDER ESTATE

# Dinner Menu

---

## Starters

---

### Organic Venison Tartare

Parmesan custard, Kiatafi crumb and toasties

### Seasonal Vegetable Risotto

Arborio rice, Parmesan and seasonal vegetables

---

## Mains

---

### Coal Fired Catch of the Day

Sundried tomato dressing, green beans and garden spinach

### Karoo Lamb

Dauphinois potato, broccolini, parsley gremolata and jus

---

## Dessert

---

### Lemon Tart

Burnt white chocolate ice cream

### House Cheese and Preserves

Selection of local cheese served with seasonal fruit, crackers and home made preserves



THE ALEXANDER ESTATE